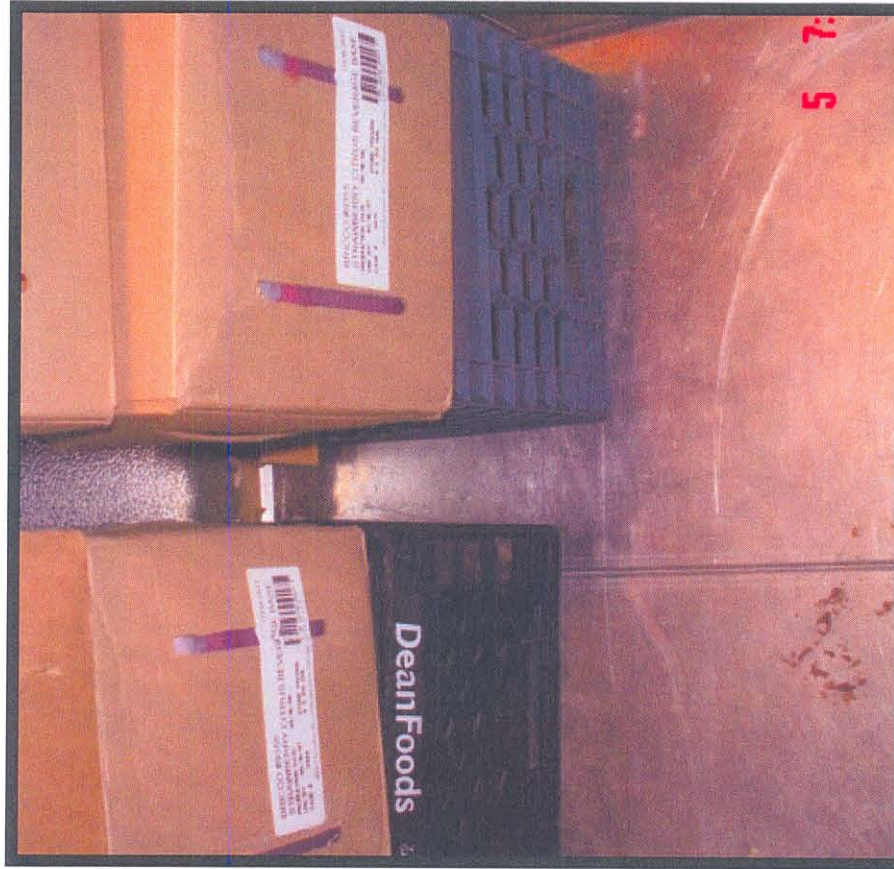


FS 17 & FS 15 – Foods are not dated or stored correctly. Date for ham is only on the original box it was in. There is no date on the plastic over-wrap



FS 15 – Foods are not stored correctly and in such a manner to provide adequate cleaning. Milk crates are not approved for storage applications



FS 11 – Hand sinks are not shielded
with splash guards



FS 11 – Hand sinks are not setup
properly with no paper towels



FS 13 – Supplies are not stored correctly and in such a manner to provide adequate cleaning. Milk crates are not approved for storage applications



FS 15 – Foods are not stored correctly and in such a manner to provide adequate cleaning. Milk crates are not approved for storage applications



FS 13 – Foods are not protected from contamination due to a faulty drain and leaks. Cakes in previous picture were below this drain



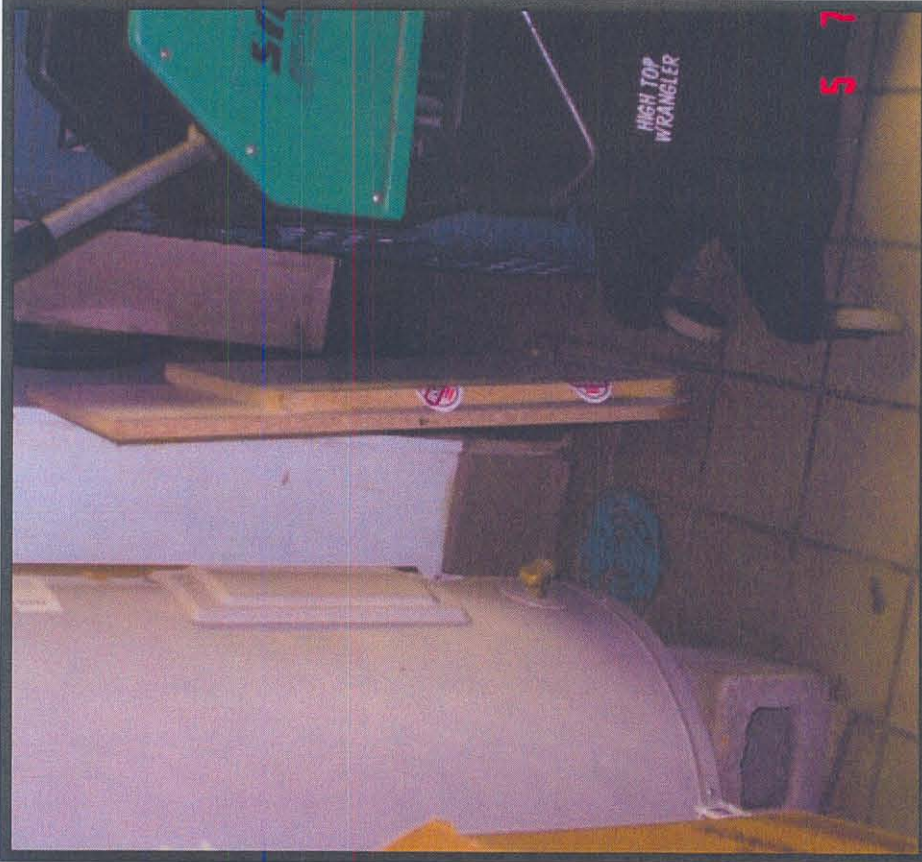
FS 15 – Foods are not protected from contamination due to a faulty drain and leaks (see next picture)



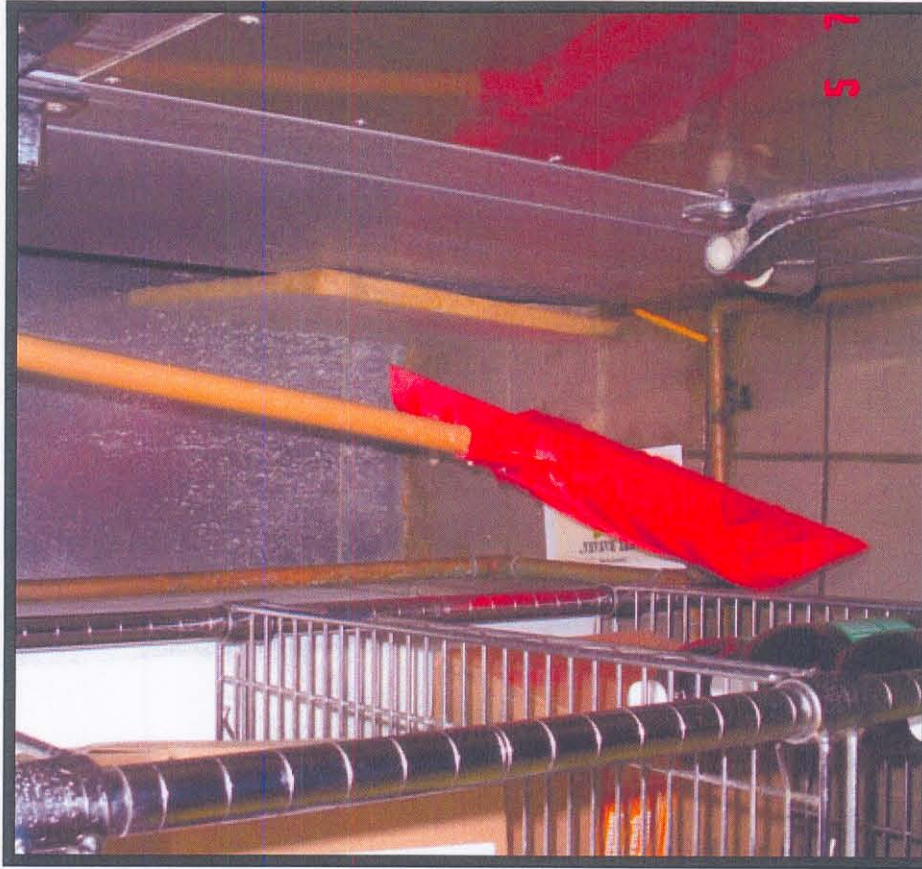
FS 15 – Foods are not protected from contamination. Cake boards are left exposed to dust & debris. Food will be in direct contact with surface



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FS 13 – Storage areas are not properly maintained to allow for detail cleaning. Creates environment for harborage of roaches, flies and rodents



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